



# APRÈS SKI ON THE TERRACE

MENU



## COCKTAILS

### **Montagne et Monastère** \$17

*inspired by Moncler*

Founding Spirits Amaro, Lambrusco

### **Hot Buttered Run** \$20

Plantation Pineapple Rum,  
Fermented Pineapple Juice, Spiced Butter Nog

### **Haute Toddy** \$18

Delord 25yr Bas Armagnac, Appleton Estate Rum,  
Flowery Black Tea, Lemon Juice, Honey, Angostura Bitters

### **On the Slopes** \$16

Wheatley Vodka, Cinque Aperitivo, St. Germaine,  
Cherry Heering, Blood Orange Juice, Lemon Juice,  
Honey Syrup

### **Fox Tail** \$19

Blade & Bow Bourbon, St. Elizabeth All Spice Dram,  
Lime Juice, Angostura Bitters

### **Spiced Wine** \$14

Festive seasonal spices, served hot

### **Artisanal Cider** \$10

Served hot

Add a shot of bourbon or rum \$4



# WINE

## Bubbles

Luca Paretti, Prosecco, Italy \$12/\$48

Roederer Estate, France \$22/\$88

Cristal, France 2004 \$320

## White

Tornatore Etna Bianco, Italy 2017 \$16/\$64

Chateau La Nerthe, Chateauneuf du Pape,  
France 2016 \$26/\$104

Simonsig Chene, Chenin Blanc,  
South Africa 2016 \$17/\$68

## Red

Copain Les Voisins, Pinot Noir, California 2016 \$19/\$76

Agricola Punica, Barrua, Italy 2015 \$21/\$84

Austin Hope, Cabernet, California 2017 \$17/\$68

# BEER

Oud Beersel Sourblend Grand Cru, Belgium \$19

Scaldis Noel, Belgium \$15

Meteor Pilsner, France \$8

Union Craft Brewing Foxy Red Autumn IPA, Baltimore \$10

## FIRESIDE PORT EXPERIENCE

Warm yourself by the hearth with a bottle of legendary Fonseca '94 vintage port. Your bottle will be opened and decanted table-side with a traditional glass breaking method and paired with Rogue Valley Stilton-style cheese.

\$450 - Serves four to twelve guests.

## SAVORY

### **Tartiflette for Two** \$28

Potato, Onion, Guanciale with Reblochon Cheese

### **Diots au Beurre Blanc for Two** \$24

Smoked Sausages, Onion & Beurre Blanc Sauce,  
Cornichons

### **Fromage et Charcuterie for the Table** \$28

Tomme de Savoie, Boiled Potato, French Baguette,  
Cornichons & Pearl Onion, House-Made Winter  
Persimmon Mostarda, Saucisson d'Alsace Salami  
(French Salami/Pork)

### **Croque Madame** \$22

Duck Confit & Duck Prosciutto, Gruyere Cheese, 64  
Degree Egg, Arugula & Radicchio

## SWEET

### **S'mores** \$11

Marshmallow, Graham Cracker, Chocolate Ganache,  
Chocolate Rocks

